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FISHERY MARKET NEWS

SEPTEMBER 1939

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DEPARTMENT OF THE INTERIOR
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FISHERY MARKET NEWS

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FISHERY MARKET NEWS

A REVIEW OF CONDITIONS AND TRENDS OF THE COMMERCIAL FISHERIES

September 1939 Washington, D. C. Vol. 1, No. 9

SUMMARY

Fresh Fish

New England.--Vessel landings in July increase 5 percent in volume and 1 percent in value as compared with landings a year ago. Landings for first 7 months of 1939 decrease 7 percent in volume but increase 1 percent in value. Receipts of all important items except flounders, swordfish, whiting, and rosefish less than during the first 7 months of 1938.

Maine.--Sardine pack in eastern Maine satisfactory. Atlantic salmon catch in Penobscot River below normal.

Massachusetts.--Boston landings of swordfish at the end of August amounted to 6,827 fish as compared with 4,540 fish last year. Prices for large mackerel average 7 to 9 cents per pound, while those for tinker mackerel declined to as low as 1 cent per pound. Prices for lobster remained low in July.

New York.--Supplies of bluefish small. Summer run of fluke unusually large, although individual fish have been small in size. Increase in sport fishing has increased demand for squid.

New Jersey.--Mackerel catches off New Jersey greater than in 1938. Number of clam licenses issued in first half of 1939 were 40 percent less than last year.

Maryland.--Catches of "rock" declined during August and prices for these fish rose to about 20 cents per pound. Soft crabs were scarce during August in contrast to the abundance of these shellfish in June and July.

Virginia.--Heavy catches of croakers in latter part of July were followed by a scarcity of this species in August. Hard crab landings have been light due to lack of demand.

North Carolina.--Flounders increasing in popularity in the vicinity of Morehead City. Menhaden operations in North Carolina less than in 1938. Supplies of shrimp increase but fishermen handicapped by lack of icing facilities.

Florida.--City of Fort Pierce to build community shrimp houses for use of dealers.

Great Lakes.--Catches of yellow pike in Saginaw Bay show ten-fold increase.

Pacific Coast States.--Oregon pilchard landings in July in excess of 14,000,000 pounds. Over 3,260,000 pounds of albacore tuna taken by Washington and Oregon fishermen in August. Eighty-five percent of 1939 halibut quota landed by September 1.

Frozen Fish

Domestic cold-storage holdings of fishery products on August 15 were 3,112,000 pounds less than on this date in 1938. Holdings of frozen mackerel unusually low. Canadian holdings on September 1 greater than a year ago.

Canned Fish

Value of 1938 domestic pack of canned fishery products 21 percent less than in 1937. Byproducts production in 1938 valued at 17 percent less than in preceding year.

Alaska salmon pack on September 2 totaled 5,123,000 cases, a decrease of approximately 1,500,000 cases as compared with 1938. Puget Sound canned salmon production increases as a result of alternate year pink salmon run. British Columbia salmon pack 12 percent less than in 1938.

California tuna pack during first 7 months of year, 1,734,000 standard cases, an increase of 22 percent as compared with 1938.

Mackerel pack in California in first 7 months of the year 11 percent less than in 1938.

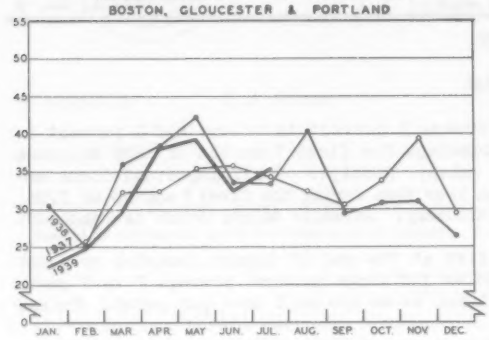
Foreign Trade

Imports and exports of edible fishery products during July increase 44 and 4 percent, respectively, as compared with last year. Imports of edible fishery products in the first 7 months of 1939 totaled 198,101,000 pounds, while exports amounted to 63,577,000 pounds.

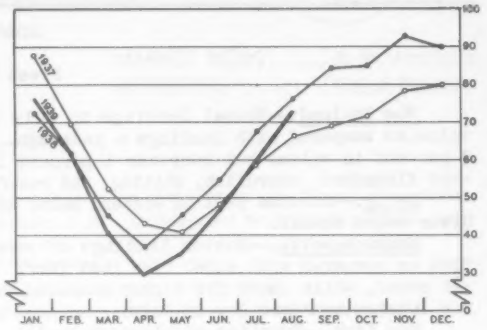
TRENDS OF FISHERY TRADE

In millions of pounds

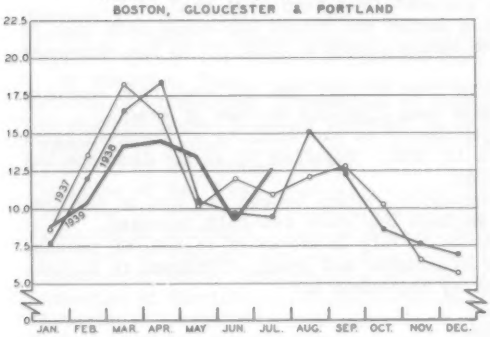
VESSEL LANDINGS, ALL FRESH FISH
BOSTON, GLOUCESTER & PORTLAND



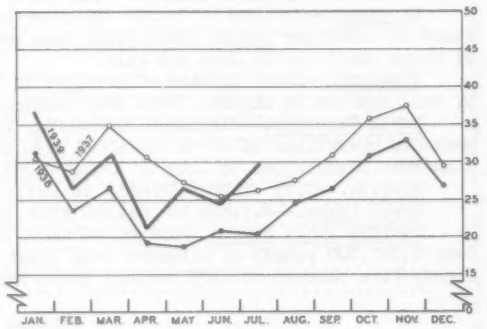
DOMESTIC COLD-STORAGE HOLDINGS OF FROZEN FISH



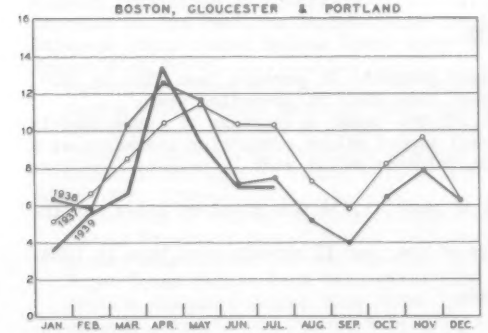
VESSEL LANDINGS, FRESH HADDOCK
BOSTON, GLOUCESTER & PORTLAND



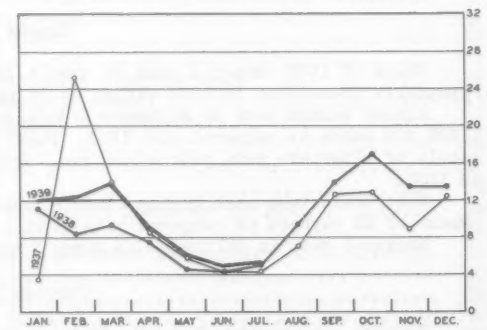
IMPORTS OF EDIBLE FISHERY COMMODITIES



VESSEL LANDINGS, FRESH COD
BOSTON, GLOUCESTER & PORTLAND



EXPORTS OF EDIBLE FISHERY COMMODITIES



JAPANESE OYSTERS--A MILLION DOLLAR INDUSTRY IN THE PACIFIC COAST STATES

By Edward A. Power
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U. S. Bureau of Fisheries

The Japanese oyster fishery of the Pacific Coast States has, during the past ten years, become one of the leading seafood industries of that area. Prior to 1930, the yield of this shellfish amounted to but a few thousand pounds annually. Since then, the production has increased each year, and in 1937 the catch amounted to 7,891,000 pounds of oyster meats, valued at $562,000 as harvested, and at approximately $1,000,000 when prepared for market as fresh-shucked and canned oysters and oyster-shell products. In the State of Washington, where the fishery is centered, only the important salmon and halibut fisheries are of greater value.

In the utilization of the oysters, an important canning industry, producing more than 100,000 cases of oysters each year since 1935, has been established. A market has been created for thousands of gallons of fresh-shucked oysters yearly, while, simultaneously, the manufacture of oyster-shell products has grown into an industry of importance.

In addition to the development of a valuable food resource, the industry has been of great benefit to the oyster growing areas as a result of the employment given to a large number of persons in the cultivation, harvesting, canning, preparation of fresh-shucked oysters, and in the manufacture of oyster-shell byproducts.

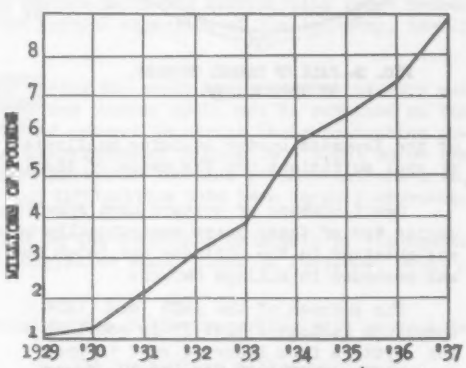

FIG. 1--CATCH OF JAPANESE OYSTERS (EDIBLE PORTION ONLY) 1929-1937 INCLUSIVE

The growth of the Japanese oyster industry in the Pacific Coast States is of unusual interest since these oysters are not native to this area but have been imported as seed oysters from Japan and grown to marketable size in our waters. The first shipments of seed were received in 1902 and were planted in the waters of Northern Puget Sound. The oysters thrived and additional shipments were received in succeeding years. However, the industry remained of minor importance and available statistics indicate that prior to 1930 the production did not exceed 70,000 pounds of meats in any year. In most of the years for which data are available the yield was much less than that amount.

In 1928 and 1929, large quantities of imported seed were planted in Willapa Harbor, on the Washington coast. As a result of these plantings, the production increased to 228,000 pounds of oyster meats in 1930. Since that year the industry has spread to the States of Oregon and California, and to British Columbia. A uniform growth in production has marked each year since 1930, and in 1937, the most recent year for which catch data are available, approximately eight million pounds of oyster meats were harvested. Although the industry has expanded over a considerable portion of the Pacific Coast, nearly 90 percent of the oysters harvested in 1937 were taken from the waters of Grays and Willapa Harbors, on the Washington coast. The latter is by far the more important producing area.

Seed oysters are received from Japan each spring--in March, April, and May. The young oysters are shipped attached to shell cultch in wooden cases of 2 cubic feet capacity, which contain about 15,000 young oysters. In the spring of 1939, the seed sold for an average of $4.25 per case delivered to South Bend, Wash. On arrival in this country, the young oysters are transported to the locality in which they are to be planted and are scattered on the beds. The usual practice is to work over the beds about a year after the seed is planted and break up the clusters of oysters so that the individual oysters can grow properly. In some instances, however, the shell cultch is broken prior to the original planting.

In the colder waters of Puget Sound it requires from two and one-half to four years, or even longer, for the oysters to reach marketable size, while in Willapa Harbor this growth has often been made in from 18 months to two years. However, it is understood that in recent years oysters planted in Willapa Harbor are growing more slowly than formerly and it now requires from two to three years before the oysters are ready for harvesting. This may be due to the fact that there is now a much larger stock of oysters in the bay, thereby increasing the competition for food.

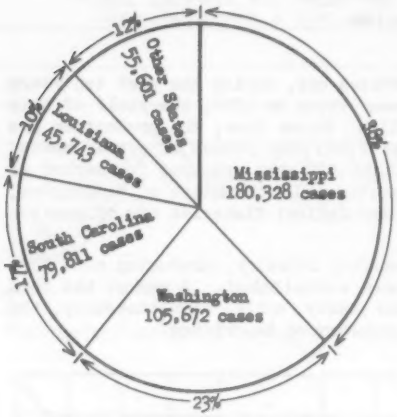

FIG. 2--PACK OF CANNED OYSTERS, BY STATES, 1938

When the oysters, which are known to the trade as Pacific oysters, reach marketable size, they are harvested with oyster tongs, rakes, and dredges, or collected by hand. The use of oyster dredges is of minor importance, the major portion of the catch being made by the other methods. Because of the shallowness of the water over most of the oyster beds, and the considerable range of the tides, large areas of the grounds are exposed at low water. This permits the gathering of a considerable portion of the crop by hand. Fortunately, the Japanese oyster is exceptionally hardy and can withstand the exposure at low water.

The necessity of importing seed has been a source of anxiety, since the curtailment of these imports would seriously impair the industry. Thus, considerable study has been given to the possibility of the Japanese oyster becoming acclimated to conditions in our waters and providing a set of spat sufficient for the needs of the industry.

Small numbers of oysters have spawned naturally in certain sections for many years and during two of these years exceptionally heavy spawning occurred. In 1935, an excellent set was obtained in the Quilcene and Dabob Bay areas of Puget Sound, while in 1936 a heavy set was recorded in Willapa Harbor.

The success of the 1935 and 1936 spawnings indicates that it is possible for oysters from imported seed to produce a commercial set of spat. It is believed that as the native grown Japanese oysters increase in number successful spawnings will be more frequent. As this occurs, the necessity of importing seed from Japan will be curtailed and possibly entirely eliminated.

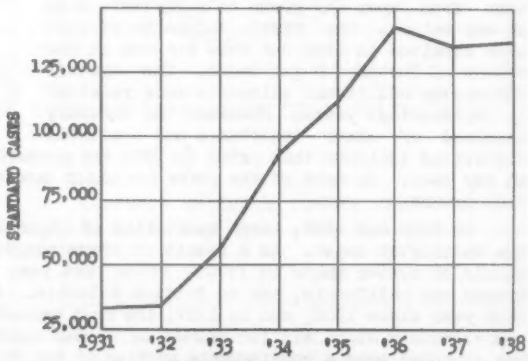

FIG. 3--PRODUCTION OF CANNED JAPANESE OYSTERS 1931-1938 INCLUSIVE

Canned Japanese oysters have found a ready market on the Pacific Coast and throughout the Middle West. Canning was first undertaken in 1931 when plants in the Puget Sound and Willapa Harbor districts of Washington packed 7,250 cases of 48 1-pound cans and approximately 500 cases of 48 10-ounce cans. In succeeding years, the volume of the pack increased annually until 1936 when the equivalent of 118,850 standard cases of 48 10-ounce cans were packed. In 1936 and 1937, the production declined to 110,870 and 111,350 cases respectively. During each of the years from 1936 to 1938 inclusive, the production has accounted for nearly one-fourth of the domestic canned oyster pack. Since 1935, the State of Washington has been outranked only by the State of Mississippi in the production of canned oysters.

When the canning of Japanese oysters was first undertaken, it was thought that the season would extend from early fall until late spring. However, it was found that there was a

wide variation in the season during which oysters were suitable for canning. In some years it was profitable to begin operating as early as November, while in other years the oysters were not in condition for canning until April. The major portion of the pack is usually processed during the late winter and spring months.

Canners report a range of from 4½ to 10 bushels in the quantity of oysters required to pack a case of 48 1-pound cans, depending on the condition of the oysters. As a rule, most of the season's pack is obtained when it is possible to pack one case of oysters from 5 to 7 bushels of shell stock.

The major portion of the pack is processed in 16-ounce cans, a size not commonly used in canning Eastern oysters. In 1931 and 1932, over 90 percent of the Pacific pack was canned in 16-ounce containers. However, the 10-ounce Eastern oyster can is becoming more popular, and in 1938 over one-third of the pack was processed in this sized container.

At one time, considerable quantities of oyster soup were canned, but the production of this item was discontinued after 1936. In 1938, a new product, smoked Japanese oysters, was introduced by a firm in the Willapa Harbor area. These are understood to have been well received and in the spring of 1939 the number of firms packing this product was increased to three.

While the canning of Japanese oysters developed in a comparatively orderly manner, the fresh-shucked branch of the industry experienced serious marketing difficulties for a number of years. During the first few seasons after the initial expansion of the industry, nearly the entire catch was marketed fresh-shucked.

The growth of the oysters in Willapa Harbor during the early years of the industry was often so rapid that those ready for market during one season could not be retained on the beds until the following year. At times this forced growers to market their production regardless of price, frequently resulting in the depression of prices to a point below the cost of production. In recent years growers have harvested oysters of more uniform size, sales methods have improved, and the early marketing difficulties have been largely overcome.

Most of the fresh-shucked oysters are opened in the immediate proximity of the oyster beds; nevertheless, a considerable quantity is shipped as shell stock to Portland, Oreg., and shucked by wholesale dealers in that city.

Fresh-shucked oysters are marketed according to the following grades with respect to size:

AA	80 or less per gallon	B	111 to 140 per gallon
A	81 to 110 per gallon	C	141 to 160 per gallon
		D	over 160 per gallon

During the early years of the industry a large number of the oysters were graded "A" and "AA"; however, the sale of size "B" has increased and the major portion of the production is now of this more desirable grade. In recent years the yield of fresh-shucked oysters has averaged about 400,000 gallons annually. Firms engaged in shucking oysters have received about $1.20 per gallon for this product.

It is interesting to note the large size of the Japanese oysters as compared with oysters indigenous to the Pacific Coast States. These latter oysters, which are cultivated principally in the vicinity of Olympia, Wash., average from 1,500 to 1,600 to the gallon and sell at wholesale for approximately $8.00 per gallon.

Large quantities of oyster shells, accumulated by firms engaged in producing fresh-shucked and canned oysters, have been utilized in the manufacture of oyster-shell poultry feed and lime. In 1938, six firms in Washington and one in Oregon produced 5,700 tons of poultry grit, valued at $49,500, and 3,300 tons of lime, valued at $21,300.

It will be interesting to follow the future development of the fishery for Japanese oysters, the catch of which has grown to the point where it was valued at nearly 3 times that of the native Pacific oyster in 1937.

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EFFECTS OF ULTRAVIOLET IRRADIATION OF HADDOCK FILLETS

Some of the effects of ultraviolet irradiation of haddock fillets are discussed in a report which has recently been made public by the Bureau.

Since fish is a highly perishable food, and the problem of preventing bacterial composition is ever present, any means which can profitably be used to retard bacterial growth is of great importance in the handling of fishery products.

The study on which the report is based brings out the following interesting facts, among others:

1. Preliminary tests show that an irradiation of one hour on each side markedly reduces the bacterial count of haddock fillets without significantly affecting the appearance, texture, or dry matter content.

2. This comparatively long period of irradiation had no adverse affect on the nutritive value of the protein and increased the vitamin D content.

3. These tests also show that four out of five cultures of bacteria isolated from market fillets were destroyed by only a 2-minute exposure.

The complete report, entitled "Some Effects of Ultraviolet Irradiation of Haddock Fillets", by Joseph F. Puncochar, William B. Lanham, Jr., and Hugo W. Nilson, may be obtained from the Superintendent of Documents, Government Printing Office, Washington, D. C., by requesting Fisheries Investigational Report No. 43. The cost of this publication is five cents.

NEW ENGLAND VESSEL LANDINGS INCREASE IN JULY

Landings of fishery products at the ports of Boston and Gloucester, Mass., and Portland, Maine, by fishing vessels during July totaled 35,357,000 pounds, valued at $715,000, an increase of 5 percent in volume and 1 percent in value as compared with the same month in 1938. The principal items landed during July of this year were haddock, 12,634,000 pounds; cod, 7,019,000 pounds; rosefish, 7,005,000 pounds; and whiting, 4,055,000 pounds.

Landings of mackerel at the three ports during July were unusually small, amounting to but 499,000 pounds as compared with 5,410,000 pounds in the same month last year and an average of 4,800,000 pounds for July in the 5 years prior to 1938. The fares landed are reported to have consisted largely of small fish.

Receipts of mackerel at the three ports during the first 7 months of 1939 amounted to 3,373,000 pounds as compared with 13,829,000 pounds in the same period last year. The total for the current year is nearly 2,000,000 pounds less than the quantity landed at these ports during the first 7 months of 1937 when the total landings for the entire season were the smallest for any year since 1922.

Receipts of rosefish at the three ports during July were the largest for this month since the inception of the fishery, amounting to 7,005,000 pounds as compared with 5,747,000 pounds in the same month last year. During the 7 months ending with July, 43,292,000 pounds of rosefish were landed at the three ports, an increase of 6,120,000 pounds as compared with the same period in 1938. Deliveries of rosefish to Gloucester continued heavy and accounted for 61 percent of the total landings of this species at the three ports in July. The trend toward increasing the volume of rosefish landings at Gloucester is of particular importance to this port because of the additional employment furnished in connection with the handling and preparation of the fish for market. Receipts of rosefish at Gloucester in July accounted for 56 percent of the total vessel landings at that port during the month. As a result of the increased deliveries of these fish to Gloucester, the total vessel landings at this port for the month amounted to 7,650,000 pounds as compared with an average of 4,200,000 pounds for July during the previous 5 years.

Landings at the three ports during the first 7 months of 1939 totaled 221,816,000 pounds, valued at $5,260,000 as compared with 239,640,000 pounds, valued at $5,202,000, during the

same period a year ago. This is a decrease of 7 percent in volume but an increase of 1 percent in value. Receipts of all important items except flounders, swordfish, whiting, and rosefish were less than those during the first 7 months of 1938.

FISHERIES OF MAINE

Atlantic salmon.--Penobscot River weirmen reported a sharp drop in the spring catch of salmon as compared with previous years. It is claimed that the 1939 season has been one of the poorest experienced on the river, with most of the fishermen catching as few as one or two salmon per weir during the entire season.

Sea herring.--The sardine pack in the extreme eastern part of Maine has been very satisfactory with a steady supply of fish, mainly from Canadian weirs. The domestic herring run declined somewhat during the latter part of July, thereby restricting packing operations in other sections of the State. Most of the catch was made by weirs, the seiners having had very little success. Fishermen received about 60 cents per bushel up to August 1.

Lobsters.--Good catches are reported from Hancock County waters; however, "offshore" catches remain very light. Prices to the fishermen were quoted at 13 cents per pound during the latter part of July.

FISHERIES OF MASSACHUSETTS

Mackerel.--Thirty mackerel seiners were operating during the month of August as compared with 53 seiners during the same month last year. Landings for the first half of the month were 870,000 pounds in comparison with 900,000 pounds landed during the same period in 1938. Mackerel prices have fluctuated considerably; however, large mackerel averaged 7 to 9 cents per pound. Tinkers at times dropped to as low as 1 cent per pound.

Swordfish.--Boston landings of swordfish have increased over last month; data for the first 8 months of this year reveal that 6,827 fish have been landed as compared with 4,540 fish during the corresponding period of 1938 and 5,631 fish during the same months in 1937.

Price decreases have been attendant to the increased landings during August. Prevailing prices ranged from 14 to 30 cents per pound for large swordfish and 10 to 15 cents for small.

Tuna.--Tuna were reported abundant throughout August. One vessel delivered 107,000 pounds during the week ended August 12. In spite of this, it is thought that the total 1939 catch will be somewhat below that of 1938 because of the smaller number of tuna vessels operating.

Lobsters.--Demand continues to be light and prices remain low with no material change over July.

General.--Pollock have been plentiful, with the price at about $1.75 per hundred pounds. Whiting catches were better than average.

FISHERIES OF NEW YORK

Bluefish.--Supplies of this species have been extraordinarily light. Average prices range from 14 to 18 cents per pound.

Fluke.--According to the Bureau's agent in New York, the run of fluke this summer has been abnormally large, but the average size of the individual fish has been unusually small, resulting in a depressed price of 2 to 4 cents per pound to the fisherman.

Apparently the run is moving eastward for it is necessary for the fishermen to travel as far as Fire Island for marketable fluke.

Squid.--During this season squid have provided the fishermen with a fair source of income. It is claimed that because of a substantial increase in the number of salt-water sport fishermen the demand for squid as bait has raised the price to as high as 3 cents per pound.

General.--Crab meat, crabs, shrimp, and lobsters continued to move readily on the New York market during August. Possibly the prolonged hot weather was responsible for the large consumption of these species of shellfish.

FISHERIES OF NEW JERSEY

Blackbacks.--Prices during the past season for blackbacks taken in the tidal rivers remain steady. Apparently inclement weather conditions prohibited otter trawlers from operating at the usual intensity "outside"; therefore, catches were not in excess of demand.

Mackerel.--Mackerel are said to have been more abundant during this season than in 1938. According to fishermen, good catches of mackerel have compensated to some degree for the losses sustained in cod fishing this year.

Sea bass.--It is understood that sea bass catches have increased slightly, although landings have been only a fraction of the amount of the catches made formerly in this fishery. In view of the demand, market prices have maintained a fair level.

Lobsters.--Lobsters are reported plentiful even though catches are somewhat less than in 1938. Prices average 18 to 20 cents per pound.

Oysters.--With the opening of the oyster season near at hand, several beds of leased grounds in Sandy Hook Bay are said by the fishermen to remain unplanted because of the pollution.

General.--The number of licensed clammers is 40 percent below the number licensed during the first half of 1938.

Eel and soft crab catches in Shrewsbury River area are far below normal. Low prices apparently have discouraged activities in these fisheries to some extent.

FISHERIES OF MARYLAND

Striped bass.--During recent weeks "rock" catches have decreased considerably in the Chesapeake Bay; consequently, prices to the fishermen have ascended to about 20 cents per pound, the highest level reached in several years.

Soft crabs.--In contrast to the tremendous quantities of soft crabs taken in the Tangier Sound region during June and July, catches during the past month have been extremely light. Prices have been forced upward by the small supply.

FISHERIES OF VIRGINIA

Croakers.--Heavy catches of croakers were reported during the last two weeks of July from Mathews and Gloucester Counties. Some operators were obliged to close one or more of their traps in order to restrict their catches to the amount that could be handled. Buyers were rejecting croakers of less than one pound in weight. The run dropped off sharply early in August and prices advanced from 80 cents per bushel to $3.00 per bushel. However, landings at the latter figure have been inconsequential.

Crabs.--According to the Bureau's agent ir Virginia, hard crab catches have been light, probably because of the low price of 75 cents to $1.00 per 100 pounds rather than the lack of abundance of crabs. The soft crab market has been steady at about 75 cents per dozen to the fishermen.

Many pound net operators are resorting to "copper painting" their nets in order that the nets may be fished all summer without the usual interruption of lifting them for periodic cleaning. This procedure is said to be more efficient than tarring the nets; however, it is also more expensive.

FISHERIES OF NORTH CAROLINA

Flounders.--In the vicinity of Morehead City retail dealers report that the flounder is one of their fastest selling fish and is gaining rapidly in popularity among the consumers in this region. Many fishermen may be seen with flares on their boats in the shallow water of the bays at night spearing flounders.

Menhaden.--Menhaden operators state that catches thus far this season are definitely below those for 1938. Many of the vessels are fishing off the South Carolina coast where schools of menhaden have been reported as relatively plentiful. To date oil recovery has been notably low. Better fall fishing is expected.

Shad.--Shad production for the spring months of 1939 was quite favorable; however, a reduction in the size of individual fish was very noticeable this season. Roe shad are said to have weighed about 2½ pounds and bucks from 1½ to 2 pounds as compared with 3½ and 3 pounds, respectively, during previous years. Prices were good during the entire season with roes selling for about $1.00 each and bucks from 25 to 50 cents.

Shrimp.--This species is understood to have been somewhat more abundant within the last month in the vicinity of Southport, N. C., and Georgetown, S. C. Extreme hot weather and lack of icing facilities have seriously handicapped operation of many boats. Prices to fishermen were averaging 6 cents per pound headed.

FISHERIES OF FLORIDA

Reports from Fort Pierce indicate that this city has decided to build a number of community shrimp houses in an effort to encourage shrimp operations out of this port.

FISHERIES OF LOUISIANA

Catches of nearly all varieties of fish have been smaller than usual this season. The shrimp season remained closed within the territorial waters of this State until August 10, but landings during the first few days subsequent to this date have been reported as good. It is expected that prices will approximate $6.50 per barrel at canneries and $3.00 per barrel at drying platforms.

FISHERIES OF THE GREAT LAKES

Yellow pike in Saginaw Bay are staging a comeback. Ten years ago less than 100,000 pounds of pike were caught annually. Last year the catch amounted to over a million pounds; this year it is claimed to have increased even more. Fishermen are convinced that the efficient operation of the hatchery at Bay City, Mich., has been responsible for the rehabilitation of this fishery.

HALIBUT--PRINCIPAL FISH IN CHICAGO MARKET

Receipts of fishery products at the Chicago Wholesale Fish Market were 5 percent less in July than in June. The total July receipts amounted to 3,443,000 pounds. Over a million pounds, or approximately 30 percent of the month's receipts, came from 8 Canadian Provinces. British Columbia led all Provinces in exports with 533,000 pounds, 91 percent of which was halibut. As in June, Michigan led all States in shipments, 467,000 pounds originating in that State, consisting principally of lake trout and whitefish. Twenty-one States

and Alaska also sent fishery products. The largest amount of any one classification received was 622,000 pounds of halibut. Shrimp, with 528,000 pounds, was next.

During the first 7 months of 1939, 94 classifications of sea food, amounting to 25,727,000 pounds, from 27 States, Alaska, and 8 Provinces of Canada were received at the Chicago Market. Thirty percent of the total receipts were imports from Canada, chiefly sauger and halibut. The principal item, in poundage received during the period, was halibut with 3,406,000 pounds, 44 percent of which was frozen. Shrimp, with 3,045,000 pounds, 5 percent of which was frozen, followed. The greatest volume of shipments during the 7-month period originated in Manitoba and Wisconsin, with totals of 3,656,000 pounds and 3,511,000 pounds, respectively. Thirty-nine percent of these fishery products was transported to the Chicago Market by rail freight, 32 percent by express, and 29 percent by truck.

FISHERIES OF THE PACIFIC COAST STATES

Pilchards.--Pilchard operations, centered in the vicinity of the mouth of the Columbia River, have thus far this season resulted in good landings at Warrenton, Oreg.

During the month of July, Oregon pilchard landings were in excess of 7,000 tons, a record for July landings in that State since the inception of the pilchard industry in 1935. Reports during the early part of August indicate that receipts of pilchards are continuing steady and that the oil yield has increased slightly.

Pilchard fishermen are being paid $11 per ton for deliveries.

Tuna.--According to the Seattle Fishery Market News office, the landings of albacore tuna during August amounted to 3,259,000 pounds in Washington and Oregon ports, except Bay City and Newport, Oreg., for which data were not available.

Tuna tagging.--A new method of tagging albacore tuna is being tried this year by Vernon Brock of the Oregon State Fish Commission. To alleviate losses of albacore resulting from taking them out of the water to insert tags, Mr. Brock has devised a tag on a hook which is carried away by the fish. Tags have been slipped on steel hooks which are made fast to a feather jig by a light copper wire which breaks when the albacore strikes the lure. One thousand of these tags have been prepared for use this year.

HALIBUT LANDINGS ON PACIFIC COAST INCREASE

Landings of halibut at Pacific Coast ports during the period from April 1, when the season opened, to August 31, 1939, amounted to 40,932,000 pounds, according to information released by the International Fisheries Commission. This is nearly 1,000,000 pounds more than was landed during the same period in 1938, and is 85 percent of the poundage permitted to be taken during the current season. According to the regulations of the International Fisheries Commission, the remaining portion of the season's quota of 48,000,000 pounds must be taken prior to November 30.

Data on the landings of halibut at individual Pacific Coast ports during the current season, which are available only for the months from April to July inclusive, show that there has been a marked increase in the deliveries to Prince Rupert, B. C., by both United States and Canadian fishermen. Landings of halibut at Prince Rupert in the first 4 months of the 1939 season amounted to 13,511,000 pounds or 38 percent of the quantity landed. During the same period in 1938 deliveries to Prince Rupert amounted to 10,743,000 pounds or 31 percent of the total landings. As a result of the increase in deliveries to Prince Rupert, those to Alaskan ports and Seattle declined in spite of an increase of over one million pounds in the catch.

Available data indicates that prices for halibut during the current season are slightly greater than in 1938. Fishermen delivering their catch to Seattle dealers during the first 4 months of the 1939 season landed 12,879,000 pounds of halibut for which they received an average of 7.56 cents per pound. In the same period in 1938, deliveries to Seattle amounted to 13,230,000 pounds, which yielded fishermen an average of 7.40 cents per pound.

FISHERY ACTIVITIES IN AUSTRALIA

A modern cannery which has been established at Narooma, Australia, is producing about one thousand cases per week of fish known locally as "salmon", according to "Foodstuffs Round the World", published by the Bureau of Foreign and Domestic Commerce. It is understood that the fish are not similar to the salmon canned in this country since there are no true salmon in Australia. An official of this cannery reports, however, that because of the increasing local market and the receipt of inquiries from purchasers overseas it has become necessary to increase the capacity of the present plant. It is stated that the season for these fish extends from May to October and that the fish average from four to six pounds in weight.

The official of the cannery to whom reference has been made is reported to be planning a trip to the United States in the next few months to purchase equipment for canning tuna. He plans to start the canning of tuna in a small way in November or December of this year with present equipment. The tuna season is from about the middle of November until the middle of March. The tuna weigh from 10 to 20 pounds.

It is reported also that this firm is now negotiating with a manufacturer in California for a modern press to be used in making fish meal from offal and is trying to locate the best equipment for manufacturing oils.

In view of the fact that the waters adjacent to Australia are said to be inhabited by large quantities of various species of fish, governmental officials are devoting considerable attention to the possibilities for utilizing this resource and have granted a permit for the importation of the necessary machinery and equipment for the above-mentioned cannery free of duty. It further is reported that the Australian army and navy are now making tests of both salmon and tuna with a view to their use as a part of their regular food ration.

JAPANESE MARINE PRODUCTS EXPORTS SALES COMPANY ESTABLISHED

According to information received in the Bureau of Foreign and Domestic Commerce from the American Commercial Attache at Tokyo, dated July 5, there was established in Japan, on June 30, the Marine Products Export Sales Company. The exact functions of the company have not yet been made public. It is understood that the new firm will be capitalized at 3,000,000 yen, 50 percent of which will be contributed by the various marine guilds and 50 percent by four fishery companies. The concern, semi-official in character, under the joint supervision of the two above-mentioned groups, is believed to be closely affiliated with the Japan Marine Products Export Association which has been organized to promote the export trade by research work and by providing inspection facilities.

JAPANESE EARLY-SEASON SALMON CATCH LOWER THAN USUAL

According to information furnished the Bureau of Foreign and Domestic Commerce by the office of the American Attache at Tokyo, the first report on the Japanese fisheries of Kamchatka indicated that the catch of salmon for the early season (from May through June 21) was somewhat below normal. The catch of the Nichiro Fisheries Co. amounted to 446,000 salmon as compared with 1,354,000 during the same period in 1938. The Taiheiyo Fishery, which also maintains stations on Kamchatka Peninsula, did not make any report for the early season in 1938, but the total early-season catch for 1939, amounting to 2,725,000 salmon, is believed to be somewhat lower than usual.

FROZEN FISH TRADE

Domestic Cold-storage Holdings of Fishery Products Continue Low

Cold-storage holdings of frozen fishery products totaled 72,770,000 pounds on August 15, 1939, an increase of 12,830,000 pounds as compared with the holdings on the same date the previous month, but 3,112,000 pounds less than the quantity in storage on August 15, 1938. The principal items in storage on August 15 of the current year were halibut, 11,448,000

pounds; whiting, 9,259,000 pounds; haddock fillets, 5,966,000 pounds; croakers, 3,844,000 pounds; and mackerel, 3,504,000 pounds.

Large increases occurred during the month ended August 15 in the holdings of croakers, haddock fillets, halibut, mackerel, salmon, and whiting, while stocks of sea herring, blue pike, and shrimp showed marked reductions.

Increased holdings in the important New England and Pacific Coast sections accounted for the major portion of rise in stocks during the month. In the New England section the holdings of haddock fillets, mackerel, and whiting each showed marked increases, while in the Pacific section halibut and salmon holdings were greatly enlarged.

Although the holdings of mackerel rose sharply during the month, they are still far below normal. Stocks of mackerel in storage on August 15 of the current year totaled 3,504,000 pounds as compared with an average of nearly 7,000,000 pounds on the same date during the previous ten years. The decline in the current holdings is the result of an unusually small catch during the first half of the present season.

During the month ended with August 15, 1939, 22,556,000 pounds of fishery products were frozen, an increase of 8 percent as compared with the same month last year. The principal items frozen during the month were croakers, 1,185,000 pounds; haddock fillets, 2,536,000 pounds; halibut, 2,846,000 pounds; mackerel, 1,968,000 pounds; salmon, 1,705,000 pounds; and whiting, 4,880,000 pounds. Important items frozen in considerably greater quantities than during the previous month were haddock fillets, mackerel, and salmon. Important items frozen in smaller quantities were cod fillets, halibut, whiting, and shrimp.

Boston Cold-storage Holdings Show Considerable Increase

Cold-storage holdings of frozen fishery products at Boston on the last Wednesday in August totaled 13,661,000 pounds, an increase of 2,960,000 pounds or 28 percent since the last Wednesday in July. Compared with the holdings a year ago, this is a decline of 5,667,000 pounds or 29 percent. The holdings of haddock fillets, 4,382,000 pounds, exceeded all other species, increasing 42 percent during August but still remaining 898,000 pounds or 17 percent under those in 1938. The volume of large and medium mackerel practically doubled during the month, to 370,000 pounds, but was only 18 percent of the 1938 holdings of 2,074,000 pounds. The greatly diminished holdings undoubtedly are due to the decreased catch this year, which, to the end of July, was only one-quarter that of a year ago. Small mackerel also doubled in poundage in August to a total of 877,000 pounds, which, however, in contrast to large and medium mackerel, equals 95 percent of the 1938 holdings. Whiting likewise showed a considerable gain, the total holdings of 1,924,000 pounds being an increase of 44 percent during the month but a decrease of 1,402,000 pounds or 42 percent since 1938. Rosefish fillets in storage amounted to 709,000 pounds, an increase during August of 248,000 pounds or 54 percent but one-half million pounds less than in 1938. Cod fillet holdings, at 1,908,000 pounds, were 8 percent under the previous month and practically unchanged from a year ago. Japanese and native swordfish holdings totaled 441,000 pounds as compared with only 61,000 pounds in July and 479,000 pounds in 1938. Squid holdings were 1,105,000 pounds, 81,000 pounds or 7 percent less than in July but 50 percent greater than in 1938.

New York Cold-storage Holdings Increase Slightly in August

Holdings of frozen fishery products at New York City the last Thursday in August amounted to 6,691,000 pounds, an increase during the month of 55,000 pounds or 1 percent. Compared with the 1938 total of 7,085,000 pounds, the current holdings were 6 percent less. Salt-water species in storage increased 2 percent in volume to 3,140,000 pounds during the month, but were 23 percent or approximately one million pounds under the total poundage on the corresponding date in 1938. Considerable gains were noted in some species during August, butterfish holdings increasing 28 percent to 413,000 pounds. This also was a gain of 57,000 pounds as compared with 1938. Mackerel holdings increased one-third to 292,000 pounds during the month, but this total constituted only one-quarter of the amount, 1,245,000 pounds, held a year ago. Holdings of fresh-water varieties, totaling 1,874,000 pounds, increased 8 per-

cent during the month and were 52 percent greater than in 1938, the largest increases occurring in whitefish and sturgeon. The current holdings of whitefish, 673,000 pounds, were 75,000 pounds over the previous month and 299,000 pounds or 80 percent more than in 1938. Sturgeon holdings, amounting to 629,000 pounds, were 7 percent over the July total and practically double the quantity held a year ago. Shellfish and miscellaneous varieties in storage declined 8 percent during the month and 6 percent during the year, to a total of 1,677,000 pounds. Shrimp holdings of 351,000 pounds were 140,000 pounds or 29 percent less than the previous month, but 43,000 pounds or 14 percent greater than a year ago. Scallops held totaled 355,000 pounds, 103,000 pounds or 41 percent more than last month, but 360,000 pounds or 50 percent less than in 1938. Current holdings of spiny lobster tails were 142,000 pounds, a decrease of 121,000 pounds or 46 percent during the month and 219,000 pounds or 61 percent during the year.

Chicago Cold-storage Holdings Decrease

The total cold-storage holdings of fish and shellfish at Chicago on the last Thursday in August amounted to 4,641,000 pounds, a decline of 245,000 pounds or 5 percent from the last Thursday in July. Fresh-water fish holdings decreased 4 percent to 2,529,000 pounds. This decrease was due largely to reduced quantities of blue pike, sauger, and whitefish in storage. Increases were noted in the holdings of lake herring, chubs, yellow perch fillets, and smelt. Holdings of salt-water species likewise declined, totaling 1,101,000 pounds or 8 percent less than the previous month. The largest decreases occurred in rosefish fillets and halibut. Slight increases were noted in the holdings of cod fillets, whiting, and silver salmon. Total shellfish holdings were 664,000 pounds, a reduction of 15 percent, a considerable decrease in shrimp holdings more than offsetting increases in scallops and squid. Holdings of unclassified fishery products increased 26 percent to 347,000 pounds.

Canadian Holdings of Frozen Fish Greater than a Year Ago

Canadian holdings of domestically caught, frozen fishery products amounted to approximately 34,700,000 pounds on September 1, 1939, according to information released by the Dominion Bureau of Statistics. This is an increase of 16 percent as compared with the holdings on the same date last year. The principal items held on September 1 of the current year were halibut, 8,078,000 pounds; sea herring, 5,426,000 pounds; mackerel, 4,839,000 pounds; whitefish, 3,040,000 pounds; and salmon, 3,015,000 pounds. Important items held in considerably greater quantities than a year ago were halibut, which increased 22 percent; mackerel, 75 percent; whitefish, 101 percent; and tullibees, 424 percent. The stocks of both haddock fillets and salmon were approximately 30 percent less than on September 1, 1938.

Canadian holdings of mackerel amounted to 4,839,000 pounds on September 1, which is 2,067,000 pounds more than were held on the same date a year ago. Contrasted with this large increase in the cold-storage holdings of mackerel in Canada, are the holdings on August 15 in the United States of 3,504,000 pounds of mackerel, representing a decline of 43 percent as compared with the same date in 1938.

Holdings of frozen smoked fish in Canadian freezers on September 1, 1939, totaled 1,965,000 pounds, while stocks of dried, pickled, and salted fish held in cold-storage plants amounted to 3,422,000 pounds. The combined holdings of these commodities on September 1, 1938, amounted to 8,208,000 pounds. The principal items of frozen smoked fish held on September 1 of this year were cod fillets, 734,000 pounds; finnan haddie, 477,000 pounds; and sea herring kippers, 419,000 pounds. Holdings of dried, pickled, and salted fish on this date consisted largely of pickled or salted salmon, 1,384,000 pounds; and green salted cod, 977,000 pounds.

Firms in Canada froze 7,560,000 pounds of fresh and smoked fish during August of this year, an increase of 13 percent as compared with the same month in 1938. The principal items frozen during the month were sea herring, 1,739,000 pounds; salmon, 1,641,000 pounds; halibut, 1,354,000 pounds; mackerel, 589,000 pounds; and cod fillets, 551,000 pounds. Freezings of smoked fish amounted to only 147,000 pounds or 2 percent of the total poundage frozen during the month.

In addition to the data shown above, Canadian freezers on the Pacific Coast handled a considerable quantity of fish landed by United States fishermen. Data on the holdings and freezings of these fish are not available.

CANNED FISH TRADE

Production of Canned Fishery Products and Byproducts Decreases in 1938

Statistics released by the Bureau of Fisheries places the value of the production of canned fishery products and byproducts in the United States and Alaska during 1938 at $113,861,000, which is 20 percent less than in 1937. Of this total, canned products comprised $83,300,000 and byproducts, $30,561,000. The value of canned products decreased 21 percent as compared with 1937 and 12 percent as compared with 1936. The value of byproducts produced in 1938 was 17 percent less than in the preceding year and 13 percent less than in 1936.

Fishery products were canned in 376 establishments in the United States and Alaska in 1938 as compared with 405 establishments the previous year. The combined output of all canneries amounted to 16,969,000 standard cases, representing a net weight of 666,943,000 pounds of fishery products. Ranking first in importance, the pack of salmon, amounting to 7,280,000 standard cases, was valued at $42,366,000 or 51 percent of the total value of all canned products. Although there was a decrease of only 4 percent in the number of cases of salmon canned, the total value of the pack declined 20 percent. The packs of other important canned products were as follows: Tuna and tunalike fishes, 2,754,000 standard cases, valued at $15,184,000; sardines (Maine and California), 2,933,000 cases, valued at $9,469,000; shrimp, 1,073,000 cases, valued at $4,855,000; clam products, 756,000 cases, valued at $3,130,000; oysters, 467,000 cases, valued at $1,831,000; and mackerel, 966,000 cases, valued at $2,896,000.

The value of the production of marine-animal oil, amounting to $13,554,000, led among the commodities classified as byproducts. The value of other important byproducts or groups of byproducts were as follows: Scrap, meal, etc., $7,412,000; marine pearl-shell products, $4,173,000; fresh-water mussel-shell products, $2,699,000; and oyster and marine clam-shell products, $1,415,000.

Canned fishery products or byproducts were manufactured in 26 States and Alaska in 1938. Alaska ranked first in the value of these products, accounting for $39,132,000 or 34 percent of the total; California, second with 31 percent of the value; and New York, third with 5 percent of the total. Nearly three-fourths of the domestic production of canned fishery products and byproducts was produced in the Pacific Coast States and Alaska.

Unsold Stocks of Canned Salmon Well Under June 1938

On June 30 unsold stocks of canned salmon in the hands of packers totaled 999,827 cases, according to the Association of Pacific Fisheries. This was 7 percent under the holdings of 1,070,059 cases at the end of May, 20 percent less than the unsold stocks of 1,255,289 cases on April 30, and a 54 percent decrease from the total of 2,173,060 cases held in June a year ago. Of the total stocks held on June 30, 73 percent was Alaska red salmon; 8 percent coho, silver, and medium red; 7 percent pink; 5 percent Puget Sound sockeye; 4 percent chinook or king; 2 percent chum; and less than $\frac{1}{2}$ of one percent blueback salmon and steelhead trout. A year ago the most important varieties in the unsold stocks were pink salmon and Alaska red salmon, constituting 52 percent and 37 percent, respectively, of the total.

Alaska Salmon Pack One and One-half Million Cases Under 1938

On September 2 the 1939 Alaska salmon pack totaled 5,123,000 standard cases as compared with 6,708,000 cases on September 3 a year ago, according to a preliminary report issued by the Bureau. The decrease amounts to 1,585,000 cases or 24 percent. It is not expected that the total pack will be increased appreciably since final figures have been

received from all but the few districts which still remain open. The total pack for all districts consisted of pink salmon with 2,510,000 cases; red salmon, 1,940,000 cases; chum salmon, 559,000 cases; coho salmon, 83,000 cases; and king salmon, 31,000 cases. The pack in the Western district amounted to 1,196,000 cases, of which 1,099,000 cases were red salmon, as compared with a total pack of 1,892,000 cases on the corresponding date in 1938. In the Central district the pack of 1,985,000 cases approached the previous year's total of 2,159,000 cases. Pink salmon with 1,052,000 cases; red salmon, 646,000 cases; and chum salmon, 231,000 cases made up the bulk of the 1939 pack. In the Southeastern district the total pack was well under last year, reaching only 1,942,000 cases as compared with 2,657,000 cases in 1938. As usual, the pack was largely pink salmon, this species amounting to 1,458,000 cases. Chum salmon and red salmon followed with 236,000 and 195,000 cases, respectively.

Puget Sound Salmon Pack Well Above 1938

On September 2 the Puget Sound salmon pack amounted to 177,879 standard cases as compared with 131,126 cases on September 3 a year ago, according to the Washington State Department of Fisheries. This year the bulk of the pack consisted of pink salmon and sockeye salmon, these varieties forming 70 percent and 21 percent of the total, respectively. In 1938, on the corresponding date, the pack was 95 percent sockeye salmon, since pink salmon runs are heavy in Puget Sound only in alternate years.

British Columbia Salmon Pack Under 1938

The British Columbia salmon pack amounted to 886,377 cases of 1-pound cans on September 2, according to a report issued by the Chief Supervisor of Fisheries, Vancouver, B. C. This is 12 percent less than the pack of 1,009,872 cases in 1938, and 6 percent less than the pack of 938,629 cases in 1935, on corresponding dates. The current pack is made up of 51 percent humpback or pink salmon, 27 percent red or sockeye salmon, 15 percent silver or coho salmon, 5 percent chum or keta salmon, and 2 percent chinook or king salmon.

Wholesale and Retail Canned Salmon Prices Vary

Wholesale prices of foods as a group advanced 2.7 percent during the week ending September 2, according to the U. S. Bureau of Labor Statistics. The average wholesale price of canned salmon in June was $1.281 per dozen cans for pink, No. 1, tall, at Chicago, an increase of 3 cents over May and 6.8 cents over the average price during 1938. Red salmon, No. 1, tall, at the cannery, averaged $2.00 per dozen cans, unchanged from May, but 18.2 cents less than the 1938 average. The retail price of pink salmon and red salmon averaged 12.8 cents and 22.9 cents, respectively, for 16-ounce cans in 51 cities throughout the country on July 18, pink salmon selling as low as 10.8 cents in Los Angeles and as high as 15.5 cents in Salt Lake City. The average retail prices represent a decrease of 3.5 percent in the price of pink salmon and 12.7 percent in red salmon as compared with July 12, 1938.

Shrimp Pack Reaches One-quarter Million Cases

The pack of shrimp in the South Atlantic and Gulf States canneries operating under the Sea Food Inspection Service of the Food and Drug Administration is reported by the Jacksonville Fishery Market News office to have reached 255,000 standard cases for the season from July 1 to September 2 inclusive. Of this total, 175,000 cases were packed in the last two weeks. Forty different canneries have participated in producing the pack, operating on an average of 13 days each, and utilizing 13½ million pounds of raw shrimp, or an average of 53 pounds per standard case. Seventy-nine percent of the pack has been put up by the wet-pack method in 5 3/4-ounce tins.

California Tuna Pack Up 22 Percent

According to preliminary statistics released by the Division of Fish and Game of the State of California, the 1939 tuna pack for the period between January 1 and July 31 amounted to 1,734,000 cases of 48 one-half pound cans--22 percent more than the pack for the same period in 1938. Of the 1939 volume, 65 percent was yellowfin. Other varieties canned were striped tuna; bluefin; albacore; bonito; tuna, tonno style; tuna flakes; and yellowtail. The entire pack was produced in the San Pedro and San Diego districts, the former processing about 52 percent.

California Mackerel Pack Under Year Ago

The Division of Fish and Game of the State of California reports the mackerel pack for the first 7 months of 1939 to be 215,000 cases of one-pound cans. This represents a decrease of about 11 percent as compared with the mackerel pack for the same period of 1938. Eighty-eight percent of the 1939 mackerel pack was processed in the San Pedro district.

FOREIGN TRADE IN FISHERY PRODUCTS INCREASES

Imports of edible fishery products into the United States during July totaled 29,640,000 pounds, an increase of 44 percent as compared with the same month last year. The principal items imported during July of the current year were fresh and frozen fresh-water fish, 3,171,000 pounds; canned sardines, 2,474,000 pounds; fresh and frozen lobsters, 2,066,000 pounds; and salted groundfish, 1,688,000 pounds. Imports of canned sardines during July were the largest for any month during the current year while those of salted groundfish and salted herring were the smallest.

During the first 7 months of 1939 imports of edible fishery products amounted to 198,101,000 pounds as compared with 160,588,000 pounds in the same period last year. Imports of all important items increased during the current year as compared with the same period last year. Products showing marked increases were salted groundfish, 26,439,000 pounds, an increase of 17 percent; salted herring, 18,631,000 pounds, an increase of 28 percent; and canned sardines, 15,739,000 pounds, an increase of 55 percent.

Exports of edible fishery products during July totaled 5,236,000 pounds, an increase of 4 percent as compared with the same month last year. The principal items shipped to foreign countries during July of the current year were canned sardines, 2,795,000 pounds, an increase of 177 percent as compared with the same month last year; and canned salmon, 670,000 pounds, a decrease of 75 percent.

The total exports of edible fishery products during the first 7 months of 1939 amounted to 63,577,000 pounds, an increase of 26 percent as compared with the same period last year. Shipments of canned sardines to foreign countries during the first 7 months of this year totaled 26,932,000 pounds, an increase of 41 percent as compared with the same period in 1938, while exports of canned salmon amounted to 20,609,000 pounds, an increase of 23 percent.

JAPANESE EXPORTS OF CANNED CRABS INCREASE

According to information in "Foodstuffs Round the World", published by the Bureau of Foreign and Domestic Commerce, Japanese exports of canned crabs for the first five months of 1939 amounted to 131,350 cases, which is an increase of 96 percent over the 67,033 cases exported during the same period of 1938. The shipments to the United States during the first five months of this year amounted to 70,952 cases, or more than half of the total exports. Shipments to Great Britain amounted to 38,180 cases; Belgium, 5,464 cases; Australia, 5,355 cases; Germany, 4,397 cases; and "Manchukuo" and China, 2,436 cases. Shipments to no other country amounted to as much as a thousand cases. It is interesting to observe that of the two principal customers for Japanese canned crab meat, exports to the United States increased 82 percent and Great Britain 163 percent during the first five months of 1939 as compared with the similar period of the preceding year.

FISHERY TRADE INDICATORS
(Expressed in Thousands of Pounds)

Item	Month	Latest month	Same month a year ago	Previous Month
FRESH FISH LANDINGS				
Boston, Mass.	July	25,447	24,463	21,839
Gloucester, Mass.	do	7,635	7,358	8,999
Portland, Me.	do	2,263	1,659	1,753
Boston, Gloucester, and Portland:				
Cod	do	7,006	7,425	6,969
Haddock	do	12,634	9,478	9,319
Pollock	do	766	884	574
Rosefish	do	7,005	5,747	10,259
Pacific Coast:				
Halibut, North Pacific ports	do	9,870	9,032	10,049
Halibut, Seattle	do	3,148	3,498	3,855
FISH RECEIPTS, CHICAGO 1/				
Salt-water fish	do	1,001	(2)	797
Fresh-water fish	do	1,849	(2)	2,015
Shellfish, etc.	do	593	(2)	819
By truck	do	809	(2)	1,180
By express	do	1,928	(2)	1,467
By freight	do	707	(2)	986
COLD-STORAGE HOLDINGS 3/				
New York, N. Y.:				
Salt-water fish	August	3,140	4,031	3,083
Fresh-water fish	do	1,874	1,189	1,738
Shellfish, etc.	do	1,677	1,768	1,816
Boston, Mass.:				
Salt-water fish	do	12,141	17,975	9,098
Fresh-water fish	do	32	69	28
Shellfish, etc.	do	1,487	1,283	1,575
Chicago, Ill.:				
Salt-water fish	do	1,101	(2)	1,192
Fresh-water fish	do	2,529	(2)	2,635
Shellfish, etc.	do	664	(2)	783
Unclassified	do	347	(2)	276
United States:				
Haddock fillets	do	5,966	6,672	4,108
Halibut	do	11,448	13,099	8,810
Mackerel	do	3,504	6,121	1,858
Pollock fillets	do	660	1,076	375
Rosefish fillets	do	3,289	3,811	3,033
Salmon	do	4,408	4,922	2,293
Whitefish	do	1,371	1,560	1,330
Whiting	do	9,259	9,151	5,660
Shrimp	do	3,264	1,490	4,098
New England, all species	do	24,389	29,958	17,448
Middle Atlantic, all species	do	11,322	10,393	10,395
South Atlantic, all species	do	6,386	5,508	5,405
North Central East, all species	do	9,314	5,743	9,369
North Central West, all species	do	2,597	3,269	2,131
South Central, all species	do	1,257	668	1,285
Pacific, all species	do	17,564	19,853	13,952
FOREIGN FISHERY TRADE 4/				
Exports:				
All edible fishery commodities	July	5,236	5,051	4,906
Canned salmon	do	670	2,676	966
Canned sardines	do	2,795	1,008	2,374
Imports:				
All edible fishery commodities	do	29,640	20,523	24,632
Fresh-water fish and eels, fresh or frozen	do	3,171	2,901	2,665
Canned tuna	do	889	913	647
Canned sardines	do	2,474	1,511	2,377
Cod, haddock, hake, etc., pickled or salted	do	1,688	2,631	3,124
Herring, pickled or salted	do	381	747	507
Crab meat, sauce, and paste	do	980	1,397	793
Lobsters, not canned	do	2,066	1,251	2,938
Lobsters, canned	do	88	75	250

1/ Consists of direct receipts of dealers, brokers, and smokers.
2/ Data not available.
3/ Data for individual cities are as of the last Thursday of the month, except those at Boston which are for the last Wednesday of the month, and those for geographical areas and the total of the United States which are as of the 15th of the month.
4/ From data compiled by the Bureau of Foreign and Domestic Commerce.

Note.-Data for the latest month are subject to revision.

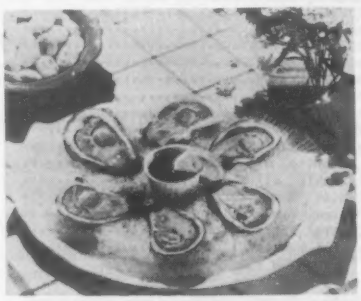
THE STORY OF OYSTERS

Fishery Circular No. 21

"Nineteen centuries before the Walrus and the Carpenter in 'Alice in Wonderland' made their feast on oysters from the briny deep, the Romans in their banquet halls were singing the praises of oysters in poems, and other Romans were divided among themselves as to which were the best oysters--those which were carried back from Britain by the conquering Roman Legions, or those from Lake Lucrinus, the home of the famous Roman oyster."

The above, which is quoted from the booklet entitled "The Story of Oysters", by R. H. Fiedler of the U. S. Bureau of Fisheries, gives evidence of the many centuries during which the oyster has been prized as a food.

Beginning with the current month, retail seafood markets and many restaurants are again featuring the oyster. The season for this delectable and highly nutritious mollusk opened on September 1 and will continue through April.



The oyster is admirably adapted to numerous methods of preparation for the table. A few of the savory dishes which include oysters are: Pigs in Blanket, Baked Oysters with Cheese, Toasted Oyster Loaf, Sherried Oysters on Toast, and Oyster Paddies. "The Story of Oysters" includes recipes for these and thirty other unusual as well as common oyster dishes. The booklet also includes sections on the biology of the oyster, oyster culture, oyster enemies, the oyster fishery and industry, sanitary regulations, and food value of oysters.

The complete report may be obtained for five cents from the Superintendent of Documents, Government Printing Office, Washington, D. C., by requesting Fishery Circular No. 21. If purchased in quantities of 100 or more, a discount of 25 percent is allowed.